

Wedding Breakfast - Plated Starters

Melon with Parma ham, fresh fig and a raspberry vinaigrette

Spicy prawn, mango and rocket salad with reduced balsamic

Spinach roulade with smoked salmon, baby leaves and herbed crème fraiche

Chicken liver pate with caramelised red onion, herb salad and oat cakes

Potted salmon mousse with smoked salmon fresh lemon and pretty leaves

Char grilled asparagus with a creamy champ potato sauce and fresh chives

Rustic terrine of chicken and pork with sweet and sticky onions

Buffalo mozzarella and beef tomato salad drizzled with pesto and pine nuts

Devon smoked trout fillet with creamed horseradish and rocket

Cornish goats cheese with a light orange marmalade, kumquats and leaves

Prosciutto with puy lentils on sliced tomato with Parmesan shavings

A pillow of smoked salmon, crab and prawn with a herby crème fraiche

Red onion, brie and cherry tomato tarts served on mixed leaves

Tregida smoked breast of chicken with mango salsa and green leaves

Creamy risotto of leek and fresh pea

Roasted red onion, peppers and courgettes with Parmesan shavings

Goats cheese, courgette and artichoke tarts with orange scented leaves

Button mushrooms in a garlic and herb cream served in a pastry box

Rich Gazpacho with basil oil and herby croutons

Poached fillets of Scottish salmon with hollandaise and watercress

Whole crevettes with garlic and herb butter and chargrilled lemon